

THE NEW STANDARD  
**BENCHMARK**  
 RESTAURANT

DINNER MENU

**APPETIZER**

<b>Whipped Feta</b> Garlic Ciabatta   Marinated Vegetables	13
<b>Sliced Steak*</b> Sourdough   Prime Strip Steak Korean Steak Butter   Arugula	20
<b>Applewood Smoked Thick Cut Bacon</b> Vermont Maple Syrup	14
<b>Ahi Tuna Poke</b> Avocado   Mango   Fresno Chilis Peanuts   Tortilla Chips	20
<b>Grilled Oysters</b> BBQ Butter   Parmesan	18
<b>Prosciutto &amp; Honey</b> Ciabatta   Goat Cheese Prosciutto Di Parma   Truffle Honey	14

**SOUP & SALAD**

<b>Potato &amp; Leek</b> Cream   Pancetta   Chive	8
<b>Classic French Onion</b> Gruyere & Emmental Cheese	12
<b>Traditional Caesar Salad</b>	9
<b>House Salad</b> Buttermilk Balsamic   Crispy Onion Asiago   Tomato   Carrot	9
<b>Wedge Salad</b> Bleu Cheese   Bacon Tomato   Shallot   Avocado	9
<b>Grilled Shrimp Salad</b> Chilli Lime Vinaigrette   Cabbage Arugula   Mango   Carrot   Peanuts	26
<b>Steak Salad</b> Bleu Cheese   Balsamic   Romaine Avocado   Tomato   Corn   Crispy Onion	28

**SIDES**

Roasted Baby Carrots w/ Citrus Yogurt & Chimichurri	8
Grilled Jumbo Asparagus	9
Corn Salad w/ Red Bell Pepper Onion, Cilantro, Queso Fresco	8
Sliced Heirloom Tomatoes w/ Aged Balsamic, Olive Oil & Sea Salt	8
Crispy Brussels Sprouts w/ Honey Balsamic	8
Cheese Grits w/ Bacon & Maple Syrup	7
Parmesan & Herb Hand-Cut Fries	7
Twice Baked Potato w/ Bacon & Cheese	9
Mashed Yukon Gold Potatoes	8

**ENTREE**

<b>Stuffed Chicken</b> Goat Cheese   Pancetta   Cheese Grits   Brussels Sprouts	26
<b>Steak &amp; Fries*</b> Sliced Hanger Steak   Black Truffle Bearnaise   Korean Butter   French Fries	34
<b>Agnolotti</b> Spring Pea & Ricotta Stuffed Pasta   Pea Puree   Mint   Balsamic	24
<b>Chicken Schnitzel</b> Breaded & Pan Seared   Prosciutto   Arugula Salad   Lemon Parmesan Cream Sauce	22
<b>Waygu Burger</b> Cheddar   Bacon   Onions   Heirloom Tomatoes   Lettuce   Mayo	19
<b>Rack of Lamb</b> New Zealand Rack of Lamb   Veal Demi Glace   Mashed Potatoes   Roasted Carrots	40

**SEAFOOD**

<b>Blackened Shrimp &amp; Salmon</b> Cajun Lobster Cream Sauce   Grits   Asparagus	34
<b>Linguini &amp; Clams</b> Garlic Butter   White Wine   Herbs   Bread Crumbs	25
<b>Seared Tuna Bowl*</b> Sushi Rice   Pickled Raw Vegetables   Black Truffle Ponzu   Sriracha Mayo	36
<b>Sea Bass</b> Miso Dashi   Shiitake Mushroom Caps   Sushi Rice   Asparagus   Roasted Tomatoes	46
<b>Sicilian Swordfish</b> Fresh Herb & Garlic Sauce   Roasted Cherry Tomatoes   Spaghetti	32
<b>Arctic Char</b> En Papillote   Asparagus   Tomato   Lemon   New Potatoes   Baby Bok Choy	32

**STEAK** *Certified Angus Beef®*

*All of our steaks are seared and lovingly basted with butter & herbs and served over demi*

<b>CHOICE</b>		<b>PRIME</b>	
6 oz. Filet*	39	10 oz. Filet*	74
16 oz. Ribeye*	52	14 oz. Niman Ranch NY Strip*	69
12 oz. NY Strip*	45	24 oz. Niman Cowboy Ribeye*	90

**TOMAHAWK FOR TWO\* 150**

*36 oz. Prime Dry-Aged American Wagyu Tomahawk Ribeye Sliced to Share*

**ADD ON**

Caramelized Onions	5	Maytag Bleu Cheese	4
Sliced Mushroom Blend	8	Scallop	8
Korean Steak Butter	2	Jumbo Grilled Shrimp	4
Black Truffle Bearnaise	4	Chimichurri	2

**Chef's Way II\*\* 19**

Shrimp | Scallop | Korean Steak Butter | Black Truffle Bearnaise | Asparagus

PERRYSBURG, OHIO

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. \*\*Blame it on Putin